

Raspberry Amber

Fruit Beer (20 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.48 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 4.75 gal
Fermentation: Ale, Single Stage

Date: 09 Jun 2017
Brewer: Jay McClellan
Asst Brewer: Josh Brown
Equipment: Pot (8 Gal) and cooler (10 Gal) - All Grain
Efficiency: 70.00 %
Est Mash Efficiency: 77.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
7 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	77.8 %
1 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	2	11.1 %
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	5.6 %
2.00 oz	Cascade [5.50 %] - Boil 30.0 min	Hop	4	32.9 IBUs
1.00 oz	Mt. Hood [6.00 %] - Boil 5.0 min	Hop	5	4.7 IBUs
1.0 pkg	Nottingham Yeast (Lallemand #-) [23.66 ml]	Yeast	6	-
8.0 oz	Turbinado (20.0 SRM)	Sugar	7	5.6 %
7.00 Cup	Raspberry Juice (Secondary 0.0 mins)	Other	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.047 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 37.6 IBUs
Est Color: 9.8 SRM

Measured Original Gravity: 1.045 SG
Measured Final Gravity: 1.003 SG
Actual Alcohol by Vol: 5.5 %
Calories: 144.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 4.31 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.59
Measured Mash PH: 5.20

Total Grain Weight: 9 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.75 qt of water at 164.9 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (0.82gal, 3.49gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 2.97 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2.0
Carbonation Est: Bottle with 2.97 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.12 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Add 7 cups raspberry juice (drained from frozen and thawed berries) when primary fermentation is almost complete.